



MENU

NIBBLES

GREEN OLIVES £5.00

MARINATED ANCHOVIES, LEMON OIL (F) £5.00

SMOKED ALMONDS (N) £5.00

MERCER BREAD £6.50

Maldon rosemary salt & pepper butter (G,M,E)

MALDON ROCK OYSTERS £3.50 EACH

shallot, raspberry vinegar & lemon (Mo,SD)

COBBLE LANE CHARCUTERIE £20.00

Salami, Coppa, Bresaola, rosemary focaccia, olive oil & balsamic, house pickles (M,G,SD)

CORNISH EXMOOR CAVIAR 10G £50

Sturgeon caviar, Jersey jacket potatoes, blinis, crème fraiche & chives (F,M,G,E)

STARTERS

SMOKED HAM HOCK TERRINE £13.00

Balsamic pickled onions, Pommery mustard, baby gem salad & Piccalilli (G,E,SD,MU)

CORNISH CRAB CAKE £18.00

brown crab mayo, pickled fennel salad, avocado, coriander, (C,G,E,SD,MU,M)

SMOKED BURRATA & HERITAGE TOMATO SALAD £16.00

Puff pastry, Kalamata olive, pickled shallots, basil oil (G,E,MU,SD)

MERCER PRAWN COCKTAIL £18.00

Pickled melon, marie rose, avocado, baby gem & seeded cracker (F,C,E,Mu,M,G,Se)

WYE VALLEY ASPARGUS £16.00

Wild garlic & tomato dressing, white bean hummus, herb salad (VEGAN-SD)

HEREFORD BEEF FILLET TARTARE £19.00

Smoked anchovy emulsion, cured egg yolk, spicy ketchup, homemade crisps (SD,F,E,S,G)

LAND

FROM CHARCOAL GRILLED

HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00

HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 400GR £44.00
Served with garden salad, grilled mushroom & tomatoes (SD,MU)

YOUR CHOICE OF SAUCE £3.00 –

Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Red Wine jus (SD)

HEREFORD AGED BEEF BURGER £28

Double patty, red Leicester cheese, BBQ sauce, caramelized onions, smoked bacon, triple cooked chips (G,E,MU,SD,M)

ROASTED DORSET LAMB RUMP £30.00

Garden peas, wild mushroom, English asparagus, rosemary mint jus (M,SD)

SURF & TURF £130 (£65 PER HEAD)

Whole Cornish lobster, grilled tiger prawns, crab croquettes, 400g sirloin, lamb loin chops, chips, Caesar salad, tomato salad & lobster bearnaise (C,M,SD,MU,F,G,E)

SEA

FISH & CHIPS £26.00

Peterhead cod, triple cooked chips, crushed peas & tartar sauce (F,M,G,E,MU,SD)

COASTAL STONE BASS £26.00

Confit fennel, caramelized fennel, preserved lemon, sauce vierge (F,M,SD)

CORNISH LOBSTER BOLOGNESE £30.00

Lobster tomato sauce, prawns, cured egg yolk, English caviar & tagliatelle (G,E,M,C,CE,SD)

EARTH

TRUFFLE & SPRING VEGETABLE ORZO RISOTTO £22

Asparagus, peas, broad beans, spring onion & Winchester cheese (M,G)

ROASTED CAULIFLOWER STEAK £19.00

Butterbean hummus, charred heritage tomatoes, tomato dressing (VEGAN-SD)

SIDES £6.50

LEEK & COURGETTE GRATIN, KEENS CHEDDAR (M,G)

TRIPLE COOKED CHIPS (G)

JERSEY NEW POTATOES, MINT BUTTER (M)

HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G)

GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)

PUDDINGS

BLOOD ORANGE CREPE SUZETTE WITH VANILLA CREAM (E,G,M,SD) £12.50

VANILLA SOFT SERVE ICE CREAM, STRAWBERRY SAUCE, LIME CRUMBLE & MERINGUE (E,M,SD,G) £9.50

ENGLISH STRAWBERRY & MADAGASCAN VANILLA CHEESECAKE, LEMON, DIGESTIVE & STRAWBERRY JELLY (G,E,M,S) £10.50

PINEAPPLE COLADA, RUM CARAMEL, COCONUT SORBET & CHOCOLATE GANACHE (VEGAN – S) £10.50

BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00

Stilton blue, Somerset Brie & Keens Cheddar

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se) **In case of Allergy, please ask a waiter for more information**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT